

Montana Chef Competition Culinary Excellence Award Competitor



Recipe Name: Montana Surf and Turf
Grass fed Moose Hill Farm Scottish Highland Beef strip loin served over Garden City Fungi shiitake duxelle with sautéed morels and carrot gnocchi. Paired with Mountain Whitefish mousse in crimson lentil tuile cup and garnished with caviar, chive emulsion, and carrot puree.



Chef: John Rolfe

Restaurant: Big EZ Lodge

Montana Ingredients: [Moose Hill Farms](#) beef and eggs, [Amaltheia Dairy](#) goat cheese and butter, [Wheat Montana Farms](#) flour, [Timeless Natural Food](#) lentils, Wild Bee honey, [Garden City Fungi](#) mushrooms and [Mountain Lake Fisheries](#) whitefish filets.

Yield: 4 main course servings

Chef Profile:

As a Minnesota native, John attended and graduated from the Culinary Arts Program at Hennepin Technical Institute in the spring of 1989. After graduation John pursued culinary opportunities in Montana and Minnesota.

John began working as a breakfast cook for Buck's T-4 Lodge in 1989. Shortly thereafter John went back to Minnesota where he was the Sous Chef for the Radisson Suite Hotel in St. Cloud. With this experience under his belt he came back to Big Sky and Buck's T-4. After working another year with Chuck Schommer and John Flach, Buck's offered John the Executive Chef position which he fulfilled until fall of 1995. John also sought experience in Bozeman at Boodles and then as the Chef at Bridger Bar and Grill.

In 1999 John was called upon to open and run the Big EZ Lodge's food and beverage department. This small lodge has a bed and breakfast style environment that caters only to their guests. Although not open to the public for dining, John and his staff serve the guests three meals a day including a five course prix fixe dinner menu that changes daily.

Chef John continues to seek new and creative culinary ideas through research and continuing education courses.

| Amount | Ingredients |
|---------------|-----------------------------|
| 12 oz | Moose Hill Farms strip loin |

Carrot Gnocchi

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|--------|---|
| 2 lb. | Potatoes, German Butterball; Spring Creek Farm |
| 1 each | Moose Hill Farms eggs |
| 1 tsp | Salt |
| Pinch | White pepper |
| ½ cup | Carrots, grated and blanched; Deep Creek Green |
| ¼ cup | Amaltheia Dairy Fresh Roasted Garlic Chive Chevre |
| 2 cup | Wheat Montana Farms flour |

Crimson Lentil Tuile

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| ⅓ cup + | Timeless Natural Food crimson lentils flour; grind whole lentils to a flour in a |
| 3 Tbsp | pepper or spice mill |
| ¼ cup | Wild Bee Honey |
| ½ cup | Moose Hill Farms Egg Whites (3 each) |
| 2½ Tbsp | Amaltheia Dairy goat butter, melted |

Duxelles

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|----------|---|
| 1 lb. | Garden City Fungi Mushrooms |
| 2 cloves | Garlic, rough chopped |
| 1/3 cup | Onions, diced |
| 3 Tbsp | Amaltheia Dairy goat butter |
| 1½ Tbsp | Big EZ Lodge chives, finely chopped |
| 2 Tbsp | Big EZ Lodge parsley, finely chopped |
| | Bread crumbs |

Whitefish Mousse

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| 2 Tbsp | Unflavored gelatin |
| ¼ cup | Cold water |
| 1½ cups | Sour cream |
| 12 oz. | Mountain Lake Fisheries whitefish, cooked and flaked |
| ¼ cup | Chopped fresh dill |
| 1 Tbsp | Lemon juice, fresh |
| To taste | Salt and white pepper |
| 2 tsp | Mountain Lake Fisheries Golden Whitefish Caviar |

Chive Emulsion

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|--------|---|
| ¼ cup | Gallatin Valley Botanical chives, chopped |
| 1 cup | Oil |
| 1 each | Garlic clove |
| Pinch | Salt and pepper |

Carrot Puree

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|--------|--|
| 1 Tbsp | Amaltheia Dairy goat's butter, clarified |
| ⅓ cup | Big EZ Lodge diced onions |

| | |
|---------|----------------------------------|
| 1 clove | Garlic, chopped |
| 1 cup | Carrots, diced; Deep Creek Green |
| 1½ cups | Vegetable stock |
| | Salt and white pepper |

Method:

Carrot Gnocchi

Bake the potatoes in a 375° oven for approximately 35 minutes, or until just done. Cut potatoes in half and scoop into a fine mesh strainer or food mill. Let cool. While the potatoes are cooling down, mix the egg, salt and pepper, blanched carrots and goat cheese in a bowl. Once the potatoes have cooled, form a mound with a hole in the center. Pour the egg mixture into the middle and start to knead, adding flour as you go. Form a dough and cut into pieces and roll out into 1" diameter logs. Cut into 1" long pieces and set aside. Bring 2 quarts of salted water to a boil and add gnocchis. Boil until done, approximately 3 minutes. Drain from water and sauté with mushrooms or other vegetables.

Crimson Lentil Tuile

Sift lentil flour and measure 1/3 cup and set aside. In a mixing bowl whisk together the egg whites and honey; slowly drizzle in the melted goat butter while whisking to prevent cooking the egg whites. Stir in the lentil flour to blend. Cover tightly and refrigerate for one hour. Prepare a baking sheet and spread batter to create thin wafers and bake in a 325° oven for 6-7 minutes. To shape, allow tuile to cool slightly and then shape into a cup by forming over an upturned 4 oz ramekin.

Duxelles

Process the mushrooms, garlic and diced onions in a food processor to a thick paste. In a heavy skillet over medium heat add the goat's butter. When the butter is completely melted add the mushroom paste and cook until the mixture begins to dry out a little. Add the chives, parsley and bread crumbs (enough to hold mixture together). Remove from heat and place in 4 individual small round molds.

Whitefish Mousse

Cook the gelatin in the water until dissolved. Add ½ cup of the sour cream and cook over medium low heat for 2-3 minutes. Transfer to a bowl and add the cooked whitefish, the remaining sour cream, fresh dill, and lemon juice. Season with salt and white pepper. Place in 4 molds and chill for 1-2 hours. Garnish with fresh dill and caviar.

Chive Emulsion

Place all ingredients in a blender. Pulse to start then let blender run on high until smooth. Season with salt and pepper.

Carrot Puree

Sauté the onions, garlic and carrots in the goat butter. Season with salt and white pepper. Add the vegetable stock and simmer until carrots are tender. Puree in a blender.

Plating and Presentation

Season and grill strip loin to desired doneness. Allow to rest 5 minutes to set juices and slice into four 3-slice portions. Unmold duxelles on plate and surround with sautéed gnocchi; fan meat on the side or top. Garnish plate with carrot puree and chive emulsion. Set tuile in place using carrot puree, unmold whitefish mousse into tuile cup and garnish with caviar. Serve immediately.